



# **Biochemistry - STRUCTURE**

**Biomolecules**

**Macromolecules**

**Or...major organic compounds**

# Carbohydrates

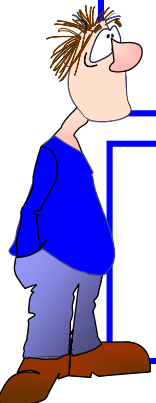
are organic compounds containing carbon, hydrogen, and oxygen in the ratio 1:2:1 (carbon:hydrogen:oxygen)

are made by autotrophs

are the body's **primary source of energy - QUICK ENERGY!**

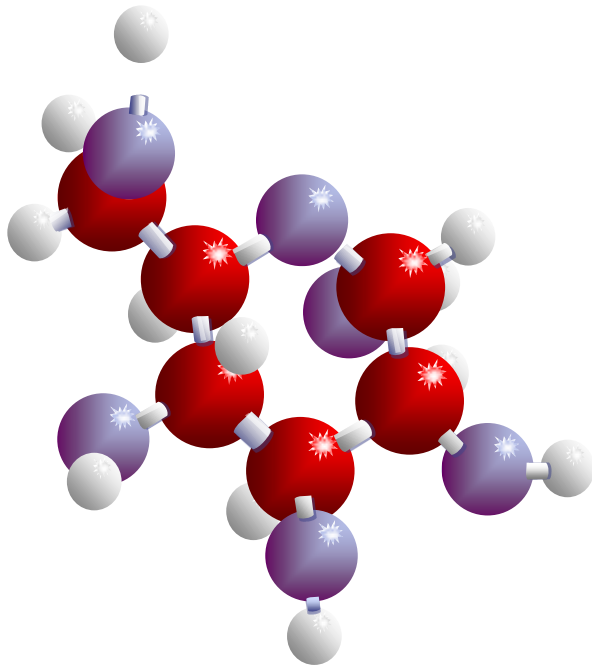
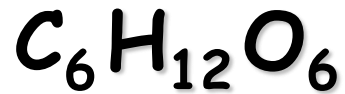
come in two basic forms:  
**monomers and polymers**

are made of monomers (building blocks) called **monosaccharides**



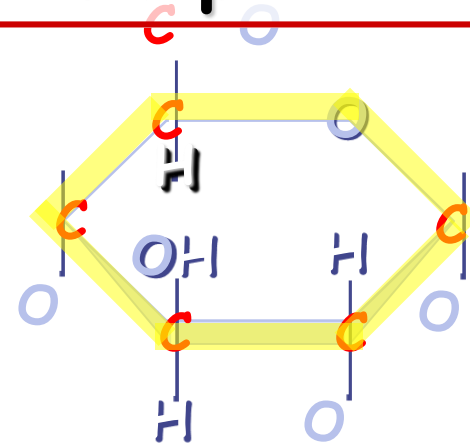
**Monosaccharides** are the building blocks of carbohydrates

Glucose is a monosaccharide.



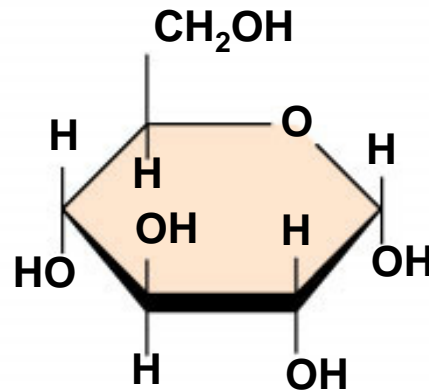
Other monosaccharides:  
fructose (fruit sugar)  
galactose (milk sugar).

Carbohydrates will usually be in a "ring shape"



■ Names for sugars usually end in -ose

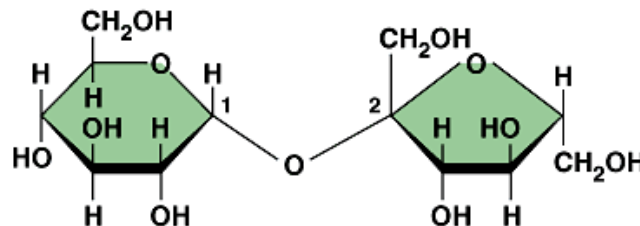
- ◆ glucose
- ◆ fructose
- ◆ sucrose
- ◆ maltose



glucose  
 $C_6H_{12}O_6$



fructose



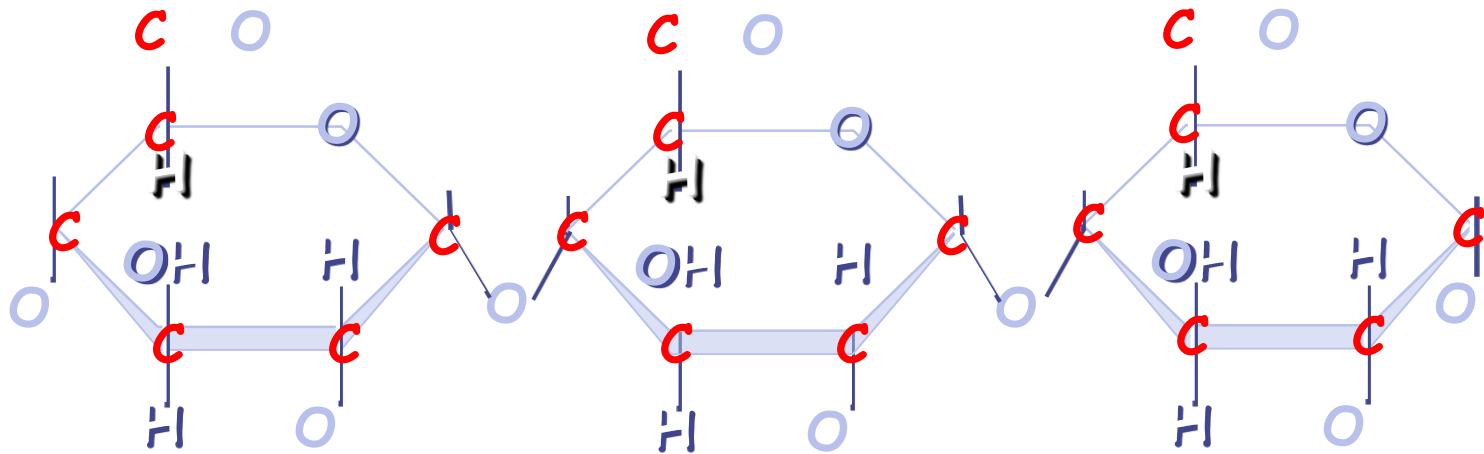
sucrose

maltose



Polysaccharides are complex carbohydrates made of long chains of **monosaccharides**.

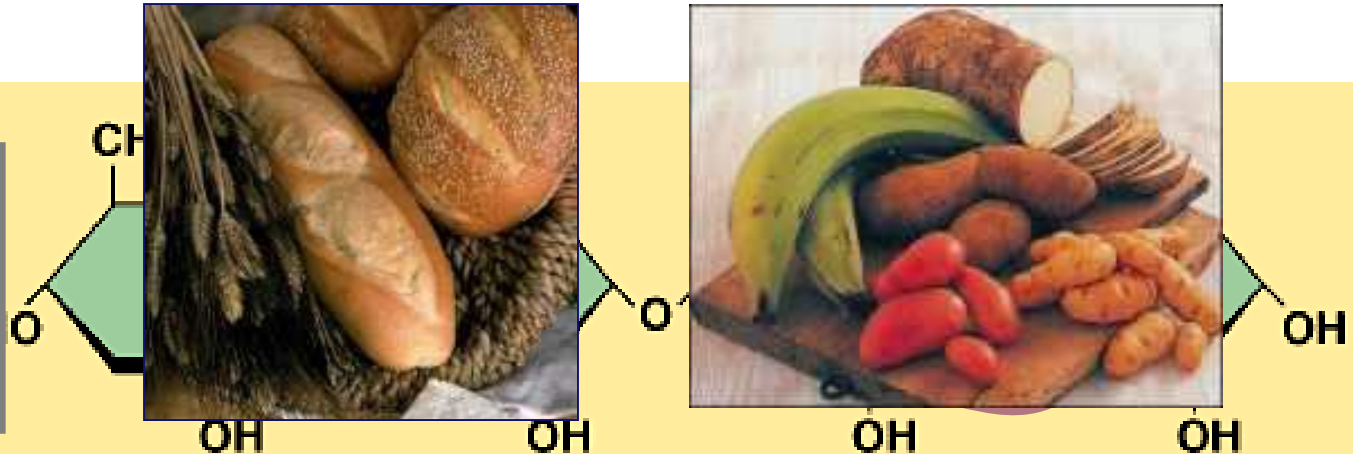
**Starches** (bread, cereals, and pastas) and **cellulose** (plant cell walls) are common sources of complex carbs.



Sucrose (table sugar) is an example of a sugar with only two monosaccharides.

# Digesting starch vs. cellulose

**Starches** are  
easy to  
digest



**cellulose**  
hard to  
digest





# Lipids

## ■ Examples

◆ fats

◆ oils

◆ waxes



# Lipids

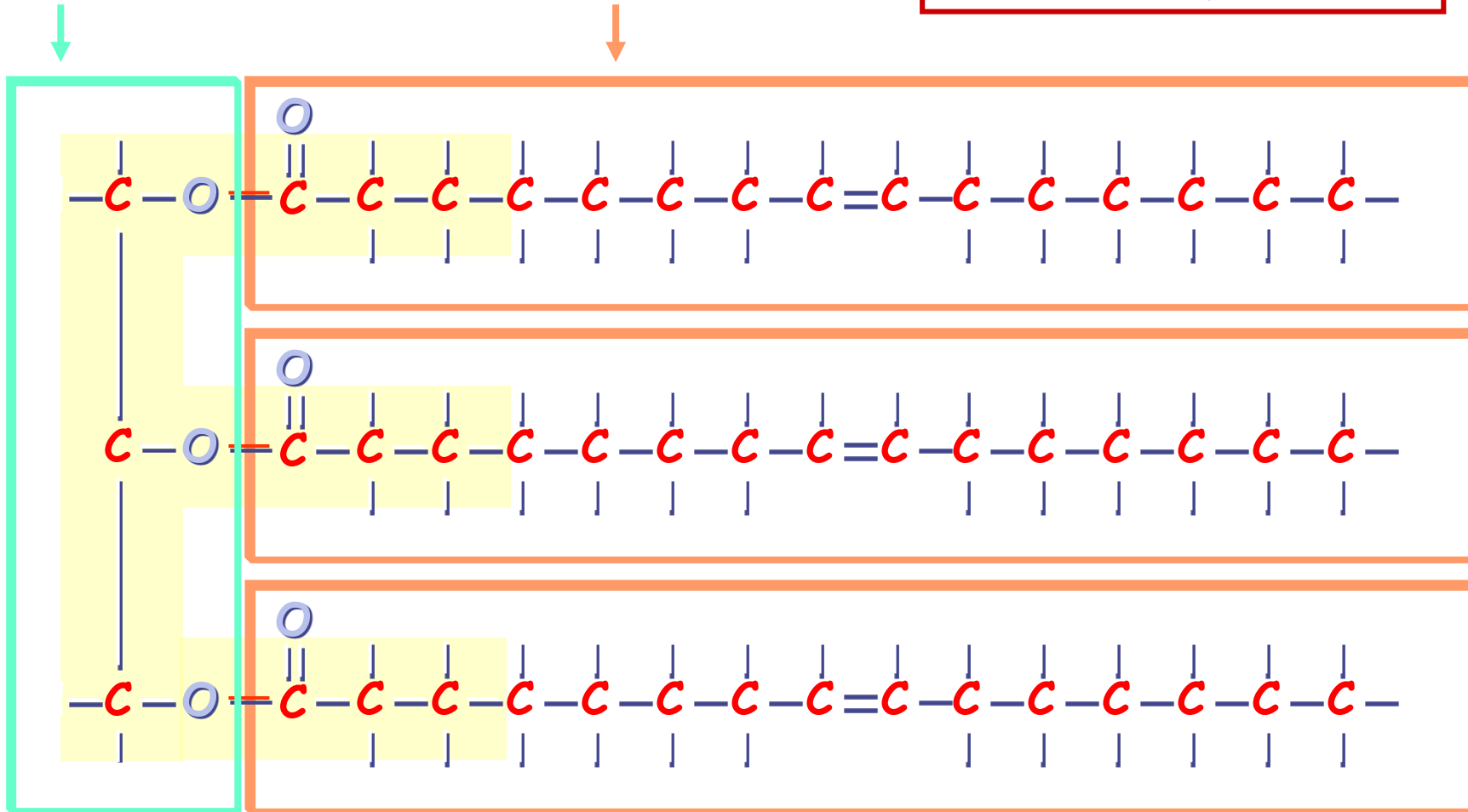
made up of

glycerol

and

fatty acids

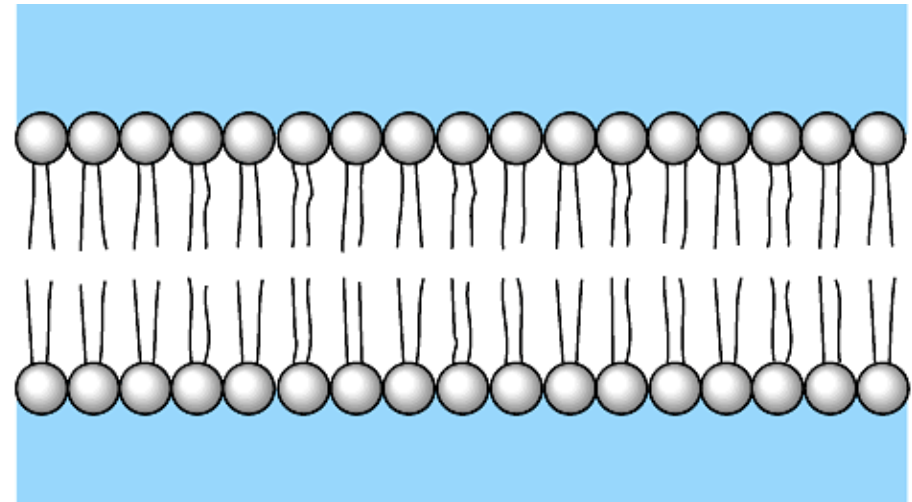
Note the molecular structure's "E" shape





# Other lipids in biology

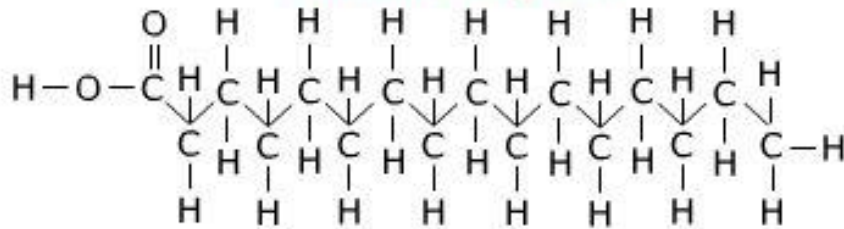
- Cell membranes are made out of lipids
  - ◆ phospholipids
    - ◆ heads are on the outside touching water
      - “like” water - hydrophilic
    - ◆ tails are on inside away from water
      - “scared” of water - hydrophobic
  - ◆ forms a barrier between the cell & the outside



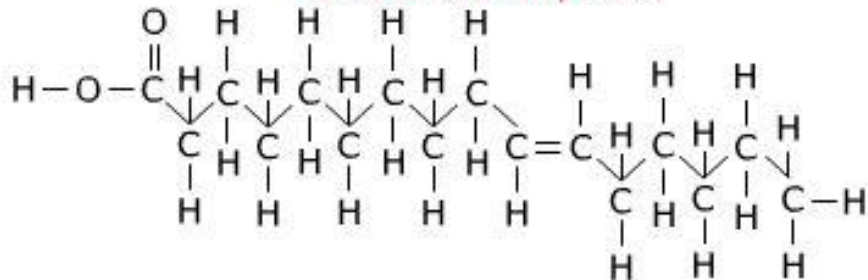
# Different types of fats

## Fatty Acids

### Saturated Fatty Acids

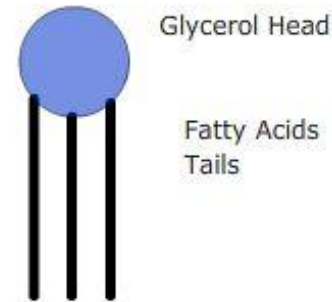


### Unsaturated Fatty Acids

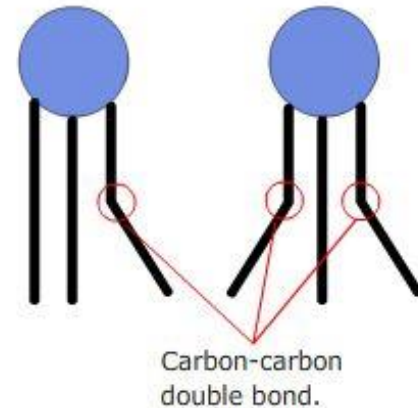


## Diagrammatic representation of fats

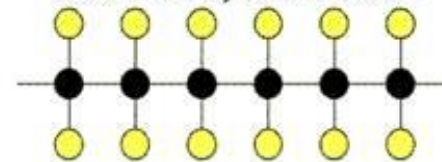
Saturated fat



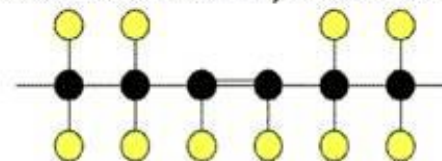
Unsaturated Fats



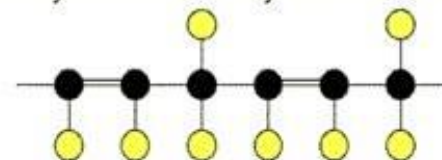
Saturated fatty acid molecule



Monounsaturated fatty acid molecule



Polyunsaturated fatty acid molecule

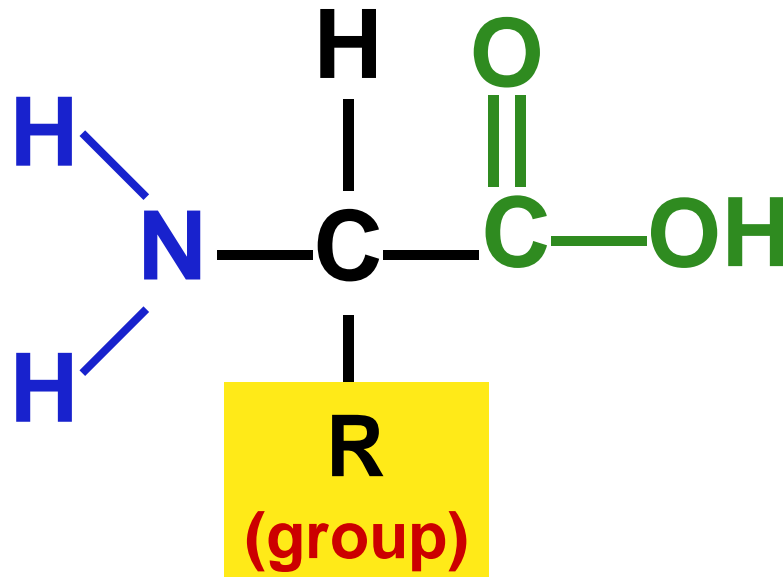


# Proteins

- Monomer = amino acids

amino acid — amino acid — amino acid — amino acid — amino acid

- ◆ Over 20 different amino acids



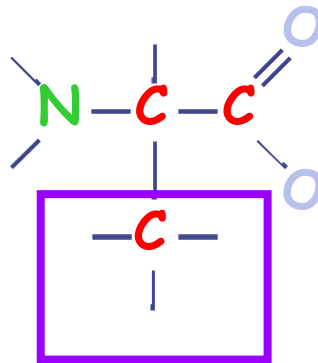
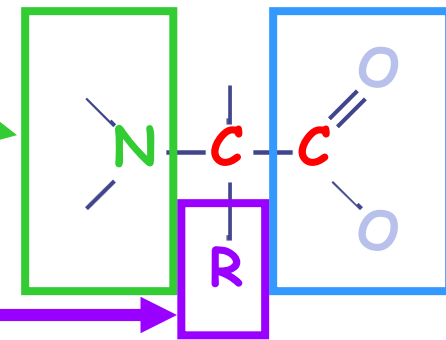
# Proteins

are made up of

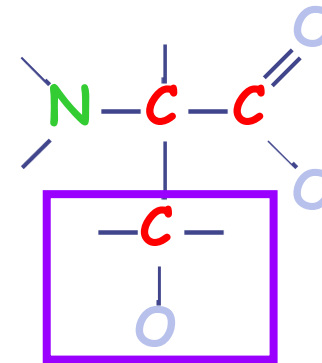
an **amino** group

a **carboxyl** group

and an "**R**" group which varies in the different amino acids

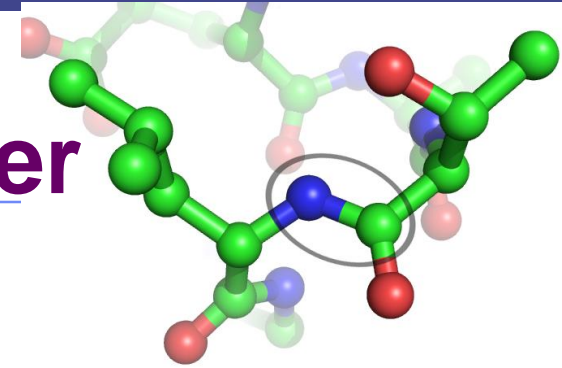


Alanine



Serine

# Putting PROTEINS together



- Held together by peptide bonds
- Peptide bonds are formed through dehydration synthesis (loss of a water molecule)
- Peptide bonds can be broken by hydrolysis (addition of a water molecule)



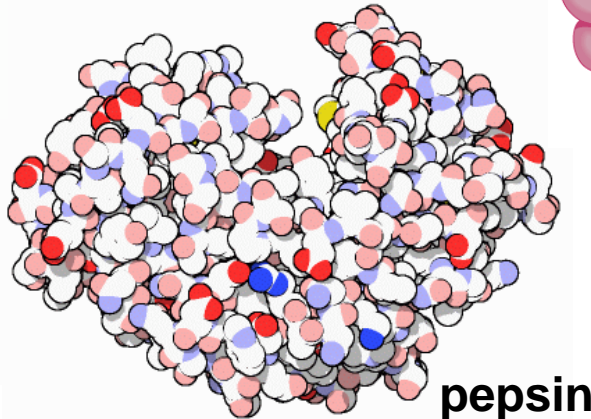
Dehydration synthesis

# For proteins: **SHAPE** matters!

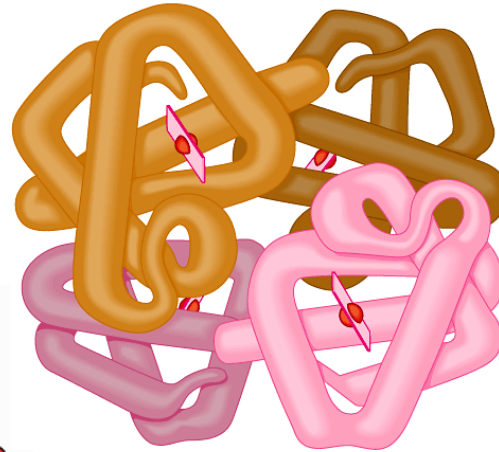
- Proteins fold & twist into 3-D shape
  - ◆ that's what happens in the cell!
- Different shapes = different jobs



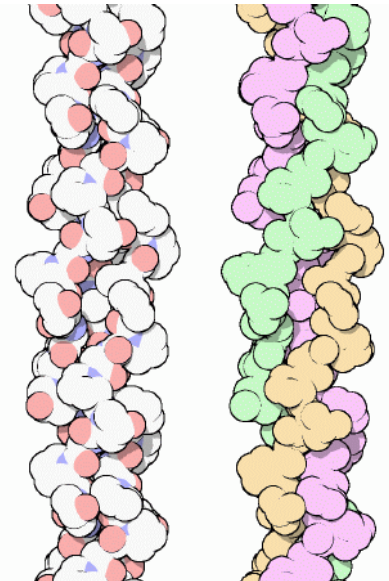
growth  
hormone



pepsin



hemoglobin



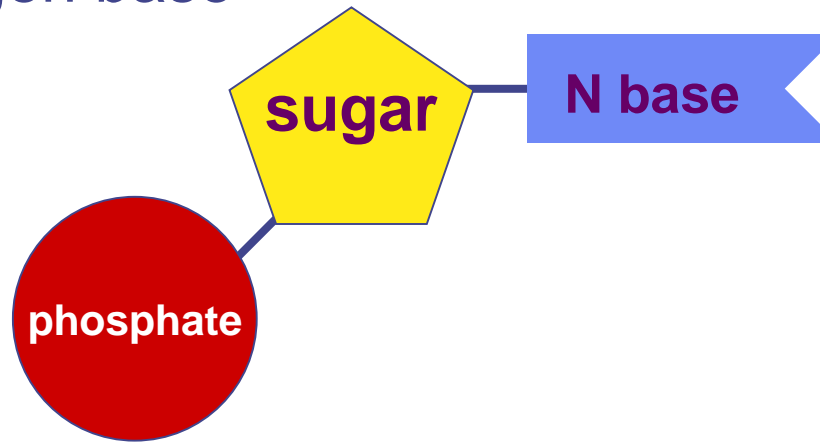
collagen



# Nucleic acid structure

Monomer= nucleotide

- nucleotides are made of a sugar, phosphate, and nitrogen base



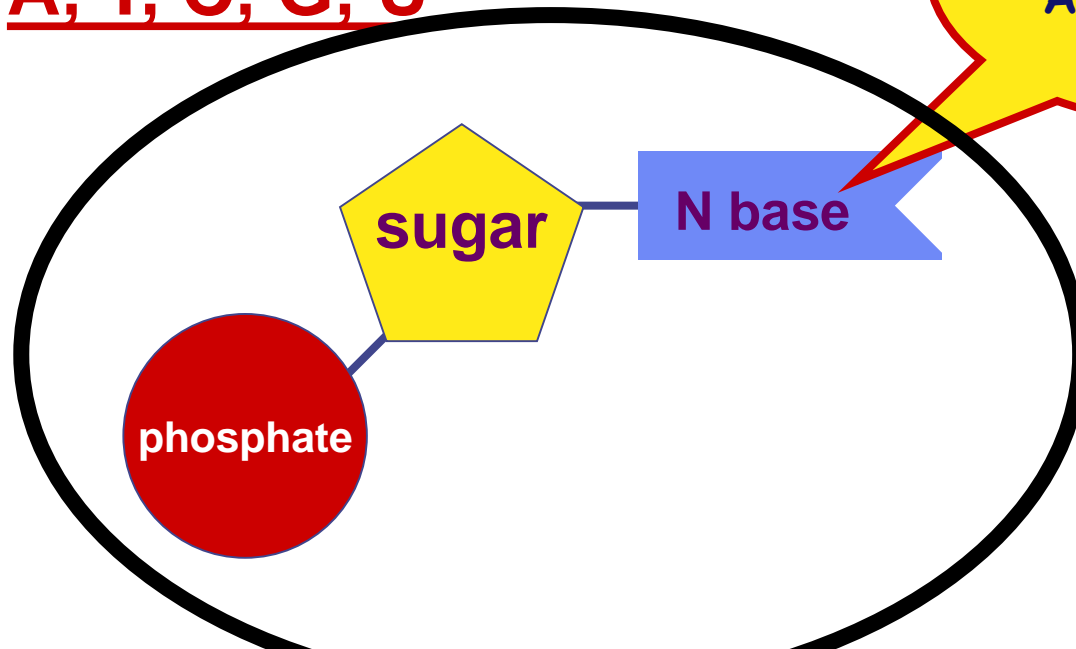
# Nucleic acids

- Monomer = nucleotides

nucleotide – nucleotide – nucleotide – nucleotide

- ◆ 5 different nucleotides

- ◆ different nitrogen bases
- ◆ A, T, C, G, U



Nitrogen bases  
I'm the  
A, T, C, G or U  
part!

# Nucleotide chains

- Nucleic acids
  - ◆ nucleotides chained into a **polymer**
    - DNA
    - RNA

